

NIBBLES & LIBATIONS

NIBBLES

EGG TACOS \$11.00

3 Corn Tortillas, Scrambled Egg, Bacon, Cheese, Purple Cabbage, Cilantro, Chipotle Aioli

AVOCADO TACOS \$11.00

3 Corn Tortillas, Tajin Encrusted Avocado, Chipotle Slaw, Mango Salsa, Cilantro, Cojita Cheese

PULLED PORK TACOS \$12.00

Ancho Pepper Pulled Pork, Purple Cabbage, Mexican Creme, Pickled Onions, Cilantro

VEGAN TACOS \$12.00

3 Corn Tortillas, Mashed Avocado, Black Beans, Spicy Corn Relish, Cabbage, Vegan Chipotle Aioli, Cilantro

SOFT PRETZELS & CHEESE \$8.00

2 Soft Pretzels & Warm Cheese Sauce

HUMMUS PLATE \$9.50

Served with Veggies & Corn Chips

CHEESE PLATTER \$16.50

Olives, Dried Meats & Assorted Cheeses

CHICKEN STRIPS \$11.00

4 Strips Served with Dipping Sauce

COCKTAILS

SERVICE STARTING AT 11 AM

MIMOSA \$6.00

Champagne & Orange Juice

ABBY'S GINGER TODDY \$8.00

Dented Brick Whiskey, Fresh Ginger, Lemon, Honey

SEASONAL GIN SPRITZER \$7.00

Ask for details

BETH'S BUZZ \$7.00

Dented Brick Vodka & Raspberry Lemonade

50 SHADES OF EARL GREY \$8.00

Dented Brick Gin, Earl Grey Tea, Simple Syrup, Lemon, Egg White

TONY'S BLOODY \$9.00

Dented Brick Gin, House-made Spicy Tomato Base & Garnish

LUCK OF THE IRISH \$8.00

Jameson, House Coffee, Baileys Irish Cream, Half & Half, Topped with Whipped Cream

BEER

TF BREWING FERDA, DOUBLE IPA \$7.00

WASATCH GHOST RIDER, BELGIAN IPA \$6.00

EPIC LOS LOCOS, MEX-STYLE LAGER \$5.00

BUDWEISER \$5.00 PACIFICO \$5.00

HARD SELTZER \$5.00

DRAFT BEERS: ROTATING HANDLES \$6.00

WINE

LINE SAUVIGNON BLANC \$6/\$25

(WHITE)

CHAMPAGNE COOK'S \$6/\$25

(WHITE)

14 HANDS RED BLEND \$6/\$25

(RED)

BRUNCH

SERVED UNTIL 1:00 PM

EGGS

EGG & CHEESE SANDWICH **\$8.50**

Toasted Croissant, 2 Medium Fried Eggs,
Cheese, Chipotle Aioli

MEAT, EGG & CHEESE **\$10.50**

Bacon or Pork Sausage, Toasted Croissant,
2 Medium Fried Eggs, Cheese, Chipotle Aioli

MEAT TACOS **\$11.00**

Bacon or Pork Sausage, 3 Corn Tortillas, Scrambled
Eggs, Cheese, Purple Cabbage, Cilantro, Chipotle Aioli

VEGGIE TACOS **\$11.50**

Egg, Feta, Tomatoes, Spinach, Chipotle
Aioli Drizzle

SANDWICHES

SERVED WITH CORN CHIPS

LOX SANDWICH **\$15.00**

Everything Bagel, Smoked Salmon, Cream
Cheese, Mixed Greens, Capers, Pickled
Onions, Lemon Zest

HAM & CHEESE **\$9.00**

Toasted Croissant, Ham & Melty Cheese

CHICKEN SALAD SANDWICH **\$14.00**

White Toast, Zesty Chicken Salad, Mixed
Greens, Pickled Onions, Tomato, Red Pepper

AVO & HAM SANDWICH **\$13.00**

White Toast, Mashed Avocado, Sliced Ham, Mixed
Greens, Tomato, Cheddar Jack Cheese

TOAST

SERVED ON WHITE TOAST

Substitute GF Bread for \$2

CALI TOAST **\$8.00**

Mashed Avocado, Mixed Greens, Sliced
Tomato, Red Pepper

MEDI TOAST **\$9.00**

Hummus, Cucumber, Tomato, Pickled
Onions, Feta, Red Pepper

BANANA TOAST **\$7.50**

Nutella, Bananas, Granola

HARVEST TOAST **\$9.50**

Cream Cheese, Apple Butter, Pumpkin Seeds,
Bee Pollen, Honey Drizzle, Cinnamon

BOWLS

QUINOA BOWL **\$12.50**

Quinoa, House Dressing, Mashed Avocado,
Cucumber, Pickled Onions, Tomato,
Greek Olives, Feta, Hummus

YOGURT BOWL **\$9.00**

Plain Yogurt, Berry Compote & Granola, Topped
with Bee Pollen & Coco Powder

CHIA BOWL **\$11.00**

Chia, Mango Compote, Banana, Coconut, Granola,
Topped with Bee Pollen & Coco Powder

OVERNIGHT OATS OR HOT OATS **\$11.50**

Oats, Peanut Butter, Banana, Granola, Cinnamon,
Honey Drizzle, Topped with Bee Pollen &
Coco Powder

BEVERAGES

OUR COFFEE IS ROASTED IN HOUSE

Iced 16oz. or Hot 16oz.

COFFEE

Substitute an Alternative Milk for \$1.50
Add a Shot for \$1.00 | Add a Flavor for \$.50

Add a Shot of Your Favorite Liquor or
Liqueur to Any Coffee Beverage

ESPRESSO 2 Shot \$3.00 4 Shot \$4.00

AMERICANO \$3.00

DRIP FILTER COFFEE \$2.75

SHOT IN THE DARK \$4.40

POUR OVER \$8.00

VANILLA LATTE \$5.75

COLD BREW \$5.25

MOCHA \$5.75

CAPPUCCINO 6 oz. \$4.50

LATTE \$5.50

CORTADO 4 oz. \$3.75

FLAT WHITE 6 oz. \$4.00

TEA

ASSORTED TEA 1 Tea Bag \$3.30 2 Tea Bag \$4.95

LEMON GINGER ZINGER \$6.75

Fresh Ginger, Lemon Juice, Vitamin C Booster,
Honey or Stevia, Water. Served Iced or Hot.

MATCHA \$6.50

House-made Pistachio Syrup, Powdered Green
Tea, Whole Milk

CHAI LATTE \$6.25

Powdered Rimini Chai, EO* Spices, Whole Milk

*EO: Essential Oils

TURMERIC LATTE \$6.75

Spices, House-made Vanilla Syrup, EO* Spices,
Whole Milk *EO: Essential Oils

CUPLA'S LONDON FOG \$5.75

House-made Lavender Syrup, Earl Grey Tea,
Whole Milk

SIGNATURE DRINKS

THE MALLOW COCOA 12 oz. \$4.75

House-made Chocolate Syrup, Marshmallow
Syrup, Whole Milk, Whipped Cream

THE SNICKERDOODLE LATTE \$6.00

White Espresso, House-Made
Vanilla Syrup, House-Made Cookie Dough
Syrup, Whole Milk, Cinnamon

THE COOKIE MONSTER \$6.00

Espresso, House-made Cookie Dough Syrup,
Whole Milk, Chocolate Drizzle

MOUNT CARAMEL \$6.00

Espresso, House-made Caramel, Real Salt,
Whole Milk, Caramel Drizzle

THE SCOTTIE \$6.00

Espresso, House-made Butterscotch, Whole Milk,
White Pepper

THE BITTERSWEET MOCHA \$6.00

Espresso, House-made Chocolate Syrup, Orange
Bitters, Whole Milk, Cinnamon

THE CUPLA BULLET \$8.00

Coffee, Grass Fed Butter, MCT Oil, Cocoa
Powder, Real Salt, Half & Half, Splenda